

Cupcake Poppers

READY IN



75 min.

SERVINGS



30

CALORIES



144 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter softened
- ☐ 0.3 teaspoon purple gel food coloring green blue (neon pink, neon purple, neon orange, neon , classic)
- ☐ 30 servings purple gel food coloring green blue (neon pink, neon purple, neon orange, neon , classic)
- ☐ 1.5 cups marshmallow creme
- ☐ 1.3 cups powdered sugar
- ☐ 1 box cake mix white

Equipment

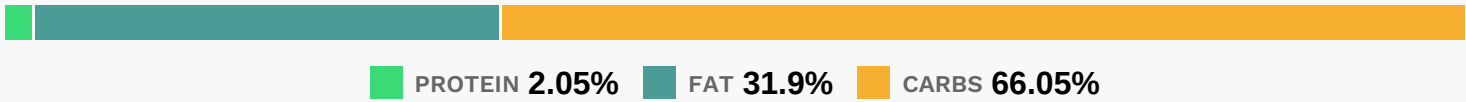
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350F (for all pans). Spray 60 mini muffin cups. Make cake batter as directed on box. Divide batter among 5 small bowls, about 3/4 cup each. Make 5 different colors of batter by adding 1/4 teaspoon food color to each bowl; blend well.
- ☐ Fill each muffin cup with 1 level measuring tablespoon batter, making 12 cupcakes of each color.
- ☐ Bake 11 to 14 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan. Cool completely, about 10 minutes.
- ☐ In large bowl, beat marshmallow creme and butter with electric mixer on medium speed until blended. Beat in powdered sugar until fluffy. Divide frosting among 5 small bowls, about 1/3 cup each. Using the same 5 food colors, lightly tint frosting in each bowl to match cupcake colors.
- ☐ Assemble each popper using 2 mini cupcakes.
- ☐ Cut tops off each cupcake horizontally (save bottoms for another use).
- ☐ Spread or pipe about 1 tablespoon frosting on cut side of 1 cupcake top. Form a sandwich by placing cut side of second cupcake top on frosting; press lightly. Repeat with remaining cupcake tops. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.67, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.5304347717244%

Nutrients (% of daily need)

Calories: 143.81kcal (7.19%), Fat: 5.24g (8.06%), Saturated Fat: 3.25g (20.33%), Carbohydrates: 24.41g (8.14%), Net Carbohydrates: 24.22g (8.81%), Sugar: 16.05g (17.83%), Cholesterol: 12.2mg (4.07%), Sodium: 156.02mg (6.78%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.76g (1.52%), Phosphorus: 59.44mg (5.94%), Calcium: 39.15mg (3.92%), Folate: 12.23µg (3.06%), Vitamin A: 141.82IU (2.84%), Vitamin B1: 0.04mg (2.51%), Vitamin B2: 0.04mg (2.37%), Selenium: 1.57µg (2.24%), Vitamin B3: 0.41mg (2.07%), Iron: 0.34mg (1.89%), Vitamin E: 0.28mg (1.88%), Manganese: 0.04mg (1.78%)